

[54] ELECTRICAL TREATMENT METHOD OF SOYBEAN PROTEIN

[75] Inventors: Minoru Komeyasu; Yoshisuke Miura; Hiroyoshi Sakai, all of Hiroshima, Japan

[73] Assignee: Hiroshima Prefecture, Hiroshima, Japan

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Primary Examiner—R. L. Andrews

Attorney, Agent, or Firm—Koda and Androlia

[57]

ABSTRACT

An electrical treatment method for soybean protein is performed in such a manner that a mixture of soybean protein and solvent is set in a first electrolytic tank having a cathode and solvent is set in a second electrolytic tank which is separated from above electrolytic tank by a diaphragm or a salt bridge and is provided with an anode and DC voltage is given between the two electrodes for electrolytic treatment for soybean protein. The soybean protein's quality can be significantly improved.

3 Claims, 2 Drawing Figures

